

- 504 B27
8. (Amended) The process of claim 1, wherein the enzyme is a protease.
4. (Amended) The process of claim 1, wherein the reducing agent is selected from L-cystein, (metabisulfite), inactivated yeast extract (glutathione), derivatives and mixtures thereof.
5. (Amended) The process of claim 1, wherein the masa foodstuff further comprises carrageenan.
- A 6. (Amended) The process of claim 1, wherein the masa foodstuff further comprises guar.
7. (Amended) A masa foodstuff obtainable or obtained by the process of claim 1.
8. A masa foodstuff comprising a modified protein wherein the unmodified protein is native to corn. *Not limited to corn*
9. (Amended) A method of using a reducing agent or an enzyme to improve the interaction of a protein in a masa foodstuff, wherein the protein is native to the corn.
10. A process as substantially described herein with reference to any one of the Examples.
11. A foodstuff as substantially described herein with reference to any one of the Examples.
12. A use as substantially described herein with reference to any one of the Examples.
- 112 + 102
112
101
corresponding 112
101

IN THE ABSTRACT

Please amend the claims without prejudice, without admission, without surrender of subject matter, and without any intention of creating any estoppel as to equivalents, as follows:

Kindly cancel the present abstract.

After the claims, please insert: The invention provides a masa foodstuff, methods of

A³ making and uses thereof.--